



# Bar/Bat Mitzvah Package



Nestled on 225 acres of lush and vibrant fairways, shimmering lakes, and natural preserves, Boca Lago is the ideal setting for your memory-making. With a varied choice of indoor and outdoor locations, your Mitzvah will be all "yours" from arrivals to farewells.

**Jen Marden: Director of Private Events**

At Boca Lago Golf & Country Club, our professional staff attends to every detail to ensure a Memorable experience.

**Packages include:**

One-hour Cocktail Reception (Adults and Young Adults)  
Butler Passed Hors d'oeuvres  
Dinner options: Plated, Buffet or Stations  
4 Hour Open Premium Bar for Adults  
Young Adults Unlimited Non-Alcoholic Bar Includes:  
Frozen Coladas, Strawberry Smoothies,  
Assorted Soft Drinks, Bottled Water, Coffee and Herbal Teas

Event Coordinator  
Silver Chivari Chairs  
White or Black Floor Length Linens  
Colored Napkins  
White Dance Floor  
Ceremonial Challah



Our culinary team is proud to present an array of packages. Custom menus are available to meet individual preferences and dietary sensitivities.

Special requests are welcomed.  
We are committed to making your vision into a reality.

# Young Adults, Three-Course Plated Dinner, 3 Butler Passed Hors d'oeuvres, Plated Dinner Non-Alcoholic Beverages and Dessert

## **PLATED DINNER**

*Boca Lago Signature Salad*

Mixed Greens, Sliced Cucumbers, Carrot Curls, Grape Tomatoes, House Dressing

Warm Parker House rolls and butter

## **ENTRÉE SELECTION**

(select two)

*Chicken Piccata*

Pan-seared Chicken Breast with Lemon Caper Butter Sauce

*Chicken Parmesan*

Angel Hair Pasta and Marinara Sauce

*Char-grilled Skirt Steak*

Chimichurri Sauces

*Spaghetti and Meatballs*

with Fresh Marinara

*Baked Ziti*

Marinara, Ricotta, Parmesan and Mozzarella Cheese

*Slider Plate*

Hamburger or Kosher Hot Dog

Served with French Fires and Onion Ring

Accompanied with Chef's Choice of

Starch and Vegetable

## **DESSERT**

*Ice Cream Sundae*

Vanilla and Chocolate Ice Cream with Chocolate Sauce, Sprinkles, Whipped Cream,

Topped with a Maraschino Cherry

Assorted Cookies and Brownies

## **NON-ALCOHOLIC BAR**

Frozen Coladas, Strawberry Smoothies, Assorted Soft Drinks, Bottled Water

**\$80.00**

All fees are subject to 7% sales tax and 22% service charge.

All pricing is subject to change at anytime prior to contract execution.

# Young Adult Package Buffet Options

## 3 Butler Passed Hors d'oeuvres, Buffet Dinner, Non-Alcoholic Beverages and Dessert

### **BUFFET DINNER**

#### **SALAD STATION**

Classic Caesar Salad  
Crisp Romaine, Herb Garlic Croutons,  
Reggiano Cheese, Tossed in a rich Caesar  
Dressing

Warm Parker House Rolls and Butter

#### **PASTA STATION**

Al Dente Penne and Linguini Pastas  
Marinara and Alfredo Sauces  
Assorted Vegetables, Meatballs, Chicken, &  
Italian Sausage  
\*Chef Attendant Required

#### **SLIVER CHAFFERS**

Chicken Parmesan: Herb Breaded Chicken  
Breast, served with Marinara, Mozzarella  
and Parmesan Cheese  
Baked Ziti: Marinara, Ricotta,  
Parmesan and Mozzarella Cheese

#### **DESSERT**

Ice Cream Sundae Bar  
Vanilla and Chocolate Ice Creams with  
Chocolate Sauce, Sprinkles, Whipped  
Cream, topped with Maraschino Cherries

#### **NON-ALCOHOLIC BAR**

Frozen Coladas, Strawberry Smoothies,  
Assorted Soft Drinks and Bottled Water

**\$85.00**

### **BUFFET DINNER**

#### **SALAD STATION**

Deluxe Boca Lago Salad Bar  
Assorted Toppings and Dressings

Warm Parker House Rolls and Butter

#### **BBQ STATION**

Hamburgers, Hot Dogs, Chicken Fingers  
\*Chef Attendant Required

#### **SLIVER CHAFFERS**

French Fries  
Onion Rings  
Tater Tots  
Macaroni & Cheese

#### **DESSERT**

Ice Cream Sundae Bar  
Vanilla and Chocolate Ice Creams with  
Chocolate Sauce, Sprinkles, Whipped  
Cream, topped with Maraschino Cherries

#### **NON-ALCOHOLIC BAR**

Frozen Coladas, Strawberry Smoothies,  
Assorted Soft Drinks and Bottled Water

**\$80.00**

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# Adult Plated Meal

## Four-Hour Open Bar, Five Butler Passed Hors d'oeuvres, Cold Display, Three Course Plated Dinner

### DISPLAY

(Select one from display section)

Five Butler Passed Hors d'oeuvres

### 4 HOUR OPEN PREMIUM BAR

Johnnie Walker Black Label Scotch – Knob Creek  
Bourbon – Hennessy Cognac – Hendrick's Gin –  
Patron Silver Tequila – Grey Goose Vodka –  
Captain Morgan Rum

*All bars include:* appropriate mixers and  
garnishes.

A selection of Domestic and Imported Beers.  
Selection of Cabernet, Pinot Grigio,  
Chardonnay, Pinot Noir, Merlot,  
Sauvignon Blanc.

### SALAD

(Select one)

*Boca Lago Signature Salad*  
Mixed Greens, Sliced Cucumbers, Red  
Onions, Carrot curls, Grape Tomatoes, House  
Dressing

*Salad Caprese*  
Vine Ripened Tomatoes, Fresh Buffalo  
Mozzarella, Basil Oil and Balsamic Reduction,  
accompanied with Mixed Greens and  
Cucumber Garnish

*Port Poached Pear Salad*  
Served with Wedge of Boston Bibb  
Lettuce, Toasted Almonds, Gorgonzola  
Cheese, drizzled with and Raspberry  
Vinaigrette

Warm Parker House Rolls and Butter

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### ENTREE SELECTIONS

(Select Two)

*8 oz. Airline Breast of Chicken*  
Sauce Selections: Lemon Beurre  
Blanc, Marsala, Piccata

*Pan-Seared Salmon*  
or  
*Mahi-Mahi*  
Sauce Selections: Citrus Relish, Parmesan  
Cream Sauce, Mustard Dill Cream,  
Lemon Basil Beurre Blanc

*Chateau of Sirloin*  
or  
*6 oz. Filet Mignon*  
Sauce Selections: Roasted Shallot  
Bordelaise, Au Poi-vre, Chimichurri

All entrees served with selected  
accompaniments

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### DESSERT

*Crème Brulee*, Served with Fresh Berries

*Key Lime Pie*, Topped with Whipped Cream

*Chocolate Mousse*, Fresh Whipped Cream

*New York Style Cheesecake*. Raspberry  
Sauce

Water, Ice tea, Coffee Regular  
and Decaffeinated, Herbal Teas

**\$110 per person**



# PLATED DINNER ACCOMPANIMENTS

## **STARCH**

(Select One)

Whipped Yukon Potato  
Herb Roasted Red Potato  
Potatoes Au Gratin  
Duchess of Sweet Potato  
Wild Rice Pilaf  
Traditional Rice Pilaf with Peas

## **VEGETABLE**

(Select One)

Buttered Baby Carrots  
Pecan Glaze Green Beans  
Butter Haricot Verts  
Julienne Medley  
Grilled Lemon Scented Asparagus  
Steamed Broccoli

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# ADULT DINNER/BUFFET STATIONS

## FIVE BUTLER PASSED HORS D'OEUVRES

(select five from Hors d'oeuvres section)

## DISPLAY

(select one from display section)

## SALADS

Deluxe Boca Lago Salad Bar  
Assorted Toppings and Dressings

## 4 HOUR OPEN PREMIUM BAR

Parker Dinner Rolls and butter

## CARVING STATION

(Select one)

*Roasted Turkey Breast*

Fresh Cranberry Grande Mariner Sauce

Pan Gravy

*Prime Rib of Beef*

Horseradish Sauce and Au Jus

*Baked Salmon En Croute*

Spinach, Shallots, Filo Dough Crust

## PASTA STATION

Al Dente Penne, Bowtie & Linguini

Marinara, Alfredo, Olive Oil & Garlic,

Steamed Shrimp, Meatballs, Chicken Breast,

Italian Sausage & Assorted Vegetables

## TACO STATION

Seasoned Beef & Chicken, Soft & Crispy

Tortillas, Lettuce, Tomato, Salsa, Assorted

Toppings Including: Roasted Corn, Cilantro,

Chipotle Cream & Guacamole

Fish available upon request, add \$3.00

## ASIAN STATION

(Select one)

## PAD THAI STATION

Rice Noodles, Tofu, Ground Peanuts, Bean  
Sprouts, Scallions, Cooked Egg, Fish Sauce,

Onion, Pepper & Garlic

Add: Chicken \$7, Shrimp or Steak \$10

## STIR FRY STATION

Steamed Jasmine Rice, Fresh Ginger, Garlic &

Scallions, Assorted Wok Vegetables,

Chef's Asian Stir Fry Sauce

Add: Chicken \$7, Shrimp or Steak \$10

## DESSERT

*Sweet Treats Table*

or

*Ice Cream Sundae*

Vanilla and Chocolate Ice Creams with

Chocolate Sauce, Sprinkles, Whipped

Cream, topped with Maraschino Cherries

**Adults: \$120**

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# BUTLER PASSED HORS D'OEUVRES

## CHILDREN AND ADULTS

### CHICKEN

Chicken or Vegetable Pot Stickers  
Coconut Fried Chicken Bites with Apricot  
Sauce  
Sesame Chicken Bites  
Chicken Shumai

### SEAFOOD

Spicy Tuna on Sesame Crisp  
Mini Crab Cakes  
Shrimp Summer Rolls  
Shrimp Cocktail  
Crab-stuffed Mushrooms

### BEEF

Pretzel Dogs  
Franks-in-Blankets  
Beef Sliders  
Beef Wellington  
Beef Empanadas  
Beef Satay

### VEGETARIAN

Caprese Skewers  
Vegetable Spring Roll  
Spanakopita  
Mac N Cheese Bites  
Brie Raspberry En Croute with Almond  
Vegetable Summer Rolls  
Stuffed Mushroom with Spinach

### YOUNG ADULT SELECTIONS

Franks-in-Blankets  
Mac-N-Cheese Bites  
Marinara Meatballs  
Beef Sliders  
Mozzarella Sticks  
Pizza Bites  
Chicken Pot Stickers  
Beef Empanadas  
Chicken or Beef Sauté  
Spring Rolls

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# DISPLAY SELECTION

## **MEDITERRANEAN DISPLAY**

Mediterranean Hummus & Olive Tapenade  
Served with Carrot, Celery & Cucumbers, Bagel Chips

## **VEGETABLE & CHEESE CRUDITE**

Carrots, Celery, Bell Peppers, Broccoli, Cauliflower, Grape Tomatoes  
Cubed Cheddar, Swiss & Pepper Jack Cheese  
Ranch, Blue Cheese and Balsamic Dressings

## **ITALIAN ANTIPASTO DISPLAY**

Basil Caprese Salad, Dry Sliced Italian Meats, Assorted Cheeses,  
Marinated Artichokes, Anchovies, Caponata Giardiniera,  
& Marinated Olives

## **SMOKED SAUSAGE BBQ**

Grilled & Chilled BBQ Smoked Sausage  
Grilled & Chilled Onions & Peppers  
Assortment of Mustards, Relishes & Chutneys

## **UPGRADES**

### **SMOKED SALMON WITH CAPERS: \$14 per person**

Chopped Egg, Onion, and Bagel Chips

### **SUSHI DISPLAY: \$16 per person**

Assorted Sushi & Sashimi, Tempura & Chef's Contemporary Rolls,  
Soy Sauce, Wasabi & Pickled Ginger

### **CHILLED SEAFOOD DISPLAY: \$18 per person**

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

~Ice carving available upon request~

*Cost varies due to selection.*

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# ACTION STATIONS

Chef Attendant Required @ \$150

Minimum of 25 Guests - Per Person Price

## **MAC AND ALL THAT CHEESE : \$10**

White Cheddar, and Cheddar Cheese Sauces,  
Chicken, BBQ Beef Brisket, Shrimp,  
Sweet Pea and Basil, Fresh Asparagus,  
Wild Mushroom, Roasted Tomatoes

## **PASTA STATION: \$11**

Al Dente Penne, Bowtie & Linguini  
Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast,  
Italian Sausage & Assorted Vegetables

## **TACO STATION: \$9**

Seasoned Beef & Chicken, Soft & Crispy Tortillas, Lettuce, Tomato, Salsa,  
Assorted Toppings Including: Roasted Corn, Cilantro, Chipotle Cream & Guacamole  
Fish available upon request, add \$3.00

## **PAD THAI STATION: \$9-\$11**

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce,  
Onion, Pepper & Garlic  
Add: Chicken \$9, Shrimp or Steak \$11

## **STIR FRY STATION: \$9-\$11**

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables,  
Chef's Asian Stir Fry Sauce  
Add: Chicken \$9, Shrimp or Steak \$11

## **POTATO BAR: \$8**

Baked Russets & Sweet Potatoes, Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon  
Bits, Whipped Honey Maple Butter

## **PETITE QUESADILLA STATION: \$9**

Flour Tortillas, Assorted Cheeses, Chicken, Sausage, Steak, Tomato, Peppers, Scallions,  
Onions, Mushrooms, Roasted Chilies, Salsa, Pico de Gallo & Sour Cream

## **GRILLED CHEESE STATION: \$8**

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel, Cheese: American, Brie,  
Cheddar, Pepper

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# CARVING STATIONS

Chef Attendant Required @ \$150

Minimum of 25 Guests - Price Per Person

## **ROASTED TURKEY BREAST: \$10**

Orange Cranberry Sauce & Pan Gravy

## **CEDAR PLANK SALMON: \$11**

Laced With Honey & Grain Mustard

## **BAKED SALMON "EN CROUTE": \$11**

Spinach, Shallots & Filo Dough Crust

## **"HOUSEMADE" CORNED BEEF & PASTRAMI: \$10**

Trio of Mustards & Fresh Deli Rye

## **NEW ZEALAND RACK OF LAMB: \$16**

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

## **ROASTED PRIME RIB \$14**

Horseradish Cream Sauce and Au Jus

## **Dessert (priced per person)**

*Chocolate Dipped Strawberry Display \$7*

*Ice Cream Bar: \$10*

*Assorted Toppings, Warm Fudge & Caramel*

*Sweets Table:\$11*

*Assorted Cakes, Pies, Cookies & Brownies*

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# PACKAGE BAR SELECTION

## HOUSE BRANDS

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy – Crystal Palace Gin –  
Montezuma Tequila – Crystal Palace Vodka – Ron Corina Silver Rum

PER PERSON

One Hour: \$22 | Two Hours: \$28 | Three Hours: \$34 | Four Hours: \$40

## CALL BRANDS

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Tanqueray Gin – Jose Cuervo Gold  
Tequila – Titos Vodka – Bacardi Superior Rum

PER PERSON

One Hour: \$27 | Two Hours: \$34 | Three Hours: \$38 | Four Hours: \$44

## PREMIUM BRANDS

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac – Hendrick's Gin –  
Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

PER PERSON

One Hour: \$30 | Two Hours: \$38 | Three Hours: \$44 | Four Hours: \$50

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported  
Beers. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

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# CONSUMPTION BAR SELECTIONS

*Based on a per drink basis reflecting the actual number of drinks consumed.*

## **HOUSE BRANDS**

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy – Crystal Palace Gin –  
Montezuma Tequila – Crystal Palace Vodka – Ron Corina Silver Rum

## **CALL BRANDS**

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Tanqueray Gin – Jose Cuervo Gold  
Tequila – Titos Vodka – Bacardi Superior Rum

## **PREMIUM BRANDS**

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac – Hendrick's Gin –  
Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

House Brands \$12 per drink

Call Brands \$14 per drink

Premium Brands \$17 per drink

House Wine \$11 per drink

Domestic Beer \$9 per drink

Imported Beer \$10 per drink

Sparkling/Mineral Waters \$4 per drink

Assorted Juices \$4 per drink

Soft Drinks \$3 per drink

All bars include: appropriate mixers and garnishes. A selection of Domestic and Imported Beers. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

## **FROM THE PUNCH BOWL**

ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 GLASSES PRICED PER GALLON

Sparkling Fruit Punch \$50

Champagne Mimosas \$130

Rum Runner, Planter's Punch \$160

Mai Tai, Margarita's or Mojitos \$160

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# EXTRA FEES AND SERVICES

Facility Fee: \$1,200 Mitzvah

Patio: \$450

Arch: \$250

Service Fee: \$500

Valet Attendants: \$150 each

Bathroom Attendants: \$150 each (Male/Female)

Security Officer: (one per 50 Young Adults) \$240

Portable Bars: \$150 each

Attendants/Carvers: \$150 each

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## CONCIERGE SERVICES

Printing: 8.5 x 11 \$.25 per page

Invitations: (Includes 2 stamped envelopes and RSVP card) \$3.75 each

Place Cards: \$2 each

Posters: \$25

Screen: \$100

Projector: \$150

Chivari Chairs: \$7 each (alternative colors)

Chivari Chairs with Covers/Sashes: \$ 6.50 each

Chivari Chairs for Cocktail Hour: \$150

Up Lighting: \$800 (15)

Specialty Linens and Overlays: \$24.50 and up

Small Lanterns: \$5 each

Cylinders: \$6 each

Candy Jars: \$5 each

Balloons: \$2 Latex, \$3 Mylar

Extended Function Time: \$800 per hour

Additional Staffing: \$30 per hour

Delivery Fee: \$75

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With a varied choice of indoor and outdoor locations, at Boca Lago Golf & Country Club, its is always about you and your guests

**Contact: Jen Marden, Director of Private Events**  
**561-869-8834**

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